

La Villa

Banquets

Our Premium Wedding Package Includes

- ❖ Full Six Hour Package
- ❖ Complimentary Champagne upon Arrival in Bridal Room
- ❖ Four Hour Open Bar Package with Premium Liquor Additions *(closed during dinner)*
- ❖ Signature Drink
- ❖ Champagne Toast at Head Table and Parents' Table
- ❖ Unlimited Wine during Dinner *(choice: Cabernet Sauvignon, White Zinfandel, Chardonnay or Merlot)*
- ❖ Choice of Dinner Menu
- ❖ Wedding Cake of Your Choice *(Style, color, and filling)*
- ❖ Cutting and Wrapping or Service for Dessert
- ❖ Beautiful, Tall Silk Centerpiece for Guest Tables
- ❖ Choice of Color and Style of Napkins
- ❖ Background Music and P.A. System or DJ/Band Set-Up Area
- ❖ Host/Hostess to Coordinate Your Wedding
- ❖ Complimentary Parking
- ❖ All Services: Bartender, Wait Staff *(Coat Check, in Season)*
- ❖ Complimentary Coffee Table *(on request)*

No minors under 21 years-of-age will be served alcoholic beverages.

LaVilla reserves the right to end bar service in the event of any minor consuming alcohol.

A Valid ID is Required.

Current sales tax and 20% Gratuity are included in the price quoted.

Prices Subject to Change Without Contract. No Credit Cards.

3638 N. Pulaski Road, • Chicago, Il 60641 • (773) 283-7980

Appetizers

Hot Hors d' Oeuvres

Meatballs, Pizza Bread, Chicken Wings,
Meatballs & Focascia Bread,
Assorted Fried Vegetables.....
other special Hors d'oeuvres available upon request

Pyramid of Ice Shrimp ^{\$}

Extra

Bocconcini.....
Fresh Quartered Pineapple Ship (*garnished with fruit*)
Seasonal Fresh Fruit served in 1/2 Melon.....
Prosciutto *with* Melon
Prosciutto *with* Melon and Bocconcini
Fresh Shrimp Cocktail.....
Baked Clams.....
Antipasto *with* Fish Salad.....
Fish Salad "Insalata Di Mare"
Misto Di Pesce: Calamari, Shrimps, Clams
Antipasto Tray
(Mortadella, Genoa Salami, Capicola, Provolone Cheese).
Cappresso (Sliced Tomatoes with a dressing of Fresh Basil &
Virgin Olive Oil)
Bocconcini Cappresso
(Over Plum Tomatoes with a dressing of Fresh Basil, Virgin Olive Oil)

Hot & Cold Hors d' Oeuvres

Antipasto & Vegetable Tray
Sausage, Chicken Wings.....
As a Meal
(includes pizza & coffee; no focascia bread)

Included

Seasonal Fresh Fruit Cup
or
Pineapple Boat
or

Soups

Minestrone
(*Choice of any Cream Soups*)
Escarole and Bean
Chicken Noodle
Tortellini

Salads

Chef's Tossed Salad

(*with choice of 3 Dressings*)

House Italian, Thousand Island,
French, Ranch, Cream Garlic

Antipasto Salad

Villa Salad

(*Bib and Romaine Lettuce*)

(*Olive, Artichoke Hearts, Tomatoes*)

Pasta

Served Family Style

Mostaccioli,
Rotini (*Spiral Type Noodle*)
Orrechietti (*Shell Type Noodle*)
Bow Ties

(*Served with choice of*)

*Meat Sauce, Marinara Sauce, Fresh Tomato
and Basil or Aglio Ed Olio or Broccoli*

Extra

Served Individually

Jumbo Stuffed Shells
(*Meat Sauce, Melted Mozzarella*)
Rotolo di Pasta
(*Pasta Roll, Marinara Sauce and Bechemel Sauce*)
Ravioli ...(*Meat or Cheese*)
Lasagna...(*Meat or Spinach*)
Tortellini Con Carne
(*Cream Sauce or Meat Sauce*)

Entrees

Family Style

(choice of two)

New York of Beef
Chicken Vesuvio
Chicken Siciliana
Baked Chicken
Chicken Kiev
Roast Loin of Pork
Italian Sausage *with Peppers & Onions*
Polish Sausage *with Sauerkraut*

Extra

(Substitution)

Red Snapper Francese.....
Provini Veal *(any style)*.....
Boneless Breast of Chicken *(any style)*
(additional charge)

Semi - Family Style

Individual Served

Boneless Breast of Chicken *(any style)*
Chicken La Villa *(Wine, Mozzarella, Mushroom)*
Parmigiana *(Meat Sauce, Mozzarella)*
Francese *(Light Batter with Lemon and Wine)*
Marsala *(Marsala Wine and Mushrooms)*

With Items Family

New York of Beef

Roast Loin of Pork

Provini Veal

Additional Entrees - Extra

Chicken, New York of Beef, Polish Sausage or Italian Sausage.....
Veal Dishes.

Combination Plates

Individually Served

Prime Filet Mignon (8 oz.) *served with choice of*
Boneless Breast of Chicken *(any style)*.....
Shrimp Scampi.....

2 Stuffed Broiled Shrimps.....
Lobster 6/8 oz.....Market Price
Veal *(any style)*

Individual Items

Baked Chicken

Vesuvio Chicken

Boneless Breast of Chicken *(any style)*

Provini Veal *(any style)*

Broiled Orange Roughy

Swordfish Vesuvio

Prime Rib of Beef, Au Jus 14 oz

New York Strip Steak 12 oz

Prime Filet Mignon 12/14 oz.....

Lobster Tail 12 oz..... Market Price

Broiled Red Snapper.....

Vegetables

Included

Fresh Green Beans Almondine
Broccoli

Peas *with Mushrooms and Onions*

Baby Glazed Carrots & Peas

A Mixed Medley of Vegetables

(Zucchini, Broccoli, Cauliflower, Flat Beans, Carrots)

Extras

Asparagus Spears.....

Broiled Stuffed Tomato Dejoghne.....

Potatoes

Included

Roasted Potato *w/Italian Herbs & Spices*

Idaho Baked Potato *w/Sour Cream*

Vesuvio Style Potatoes

Butter Whipped

Oven Baked

Extras

Twice Baked Potatoes.....

Desserts

Included

French Vanilla

Lemon Ice

Italian Spumoni

Strawberry Sundae

Chocolate Sundae

Cake Roll

Extras

Tiramisu.....

Cantaloupe *w/Fruit or Ice Cream (seasonal)*...

Beverages

Coffee, Decaf, Tea, Milk, Soft Drinks

Sweet Table

Watermelon Basket

Tray of Assorted Fresh Fruit

Assorted Cookies, Pastries, Candy & Nuts

Per Person.....

Assorted Sweet Plate

Per Person.....

Fresh Fruit Plate

Per Person.....

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